



LUNCH

WINTER 2012

**WINE OF THE DAY**

RAVELLO BIANCO  
(FALANGHINA, BIANCOLELLA),  
MARISA CUOMO,  
"COSTA D'AMALFI",  
CAMPANIA,  
2009  
8.50/GL

**TAVERN HYDRATION**

**THE WOODY**

Tito's Handmade Vodka  
Al's Chipotle Tomato Juice  
Lemon, Horseradish, Etc.  
Spaten Chaser  
10

**PIMM'S COCKTAIL**

Pimm's No. 1 Cup  
Muddled Cucumber, Ginger Ale  
Fresh Lime Juice  
Tall Glass  
8.50

**GUATEMAYAN**

Herradura Silver Tequila  
Hint of Aperol, Muddled Cilantro  
Fresh Grapefruit Juice  
Served Up  
10

**HOT BUTTERED RUM**

Sailor Jerry's Spiced Navy Rum  
Tavern Spiced Butter  
Cinnamon Stick  
In Snifter  
9.50

**TRU DROP**

Tru Organic Lemon Vodka  
Fresh Lemon Juice  
Sugared Rim  
9

**WOODFORD MANHATTAN**

Woodford Reserve Bourbon  
Carpano Antica, Angostura Bitters  
Stirred, Lemon Twist  
Served Up  
10

**PROSECCO COCKTAIL**

Col di Rocca Prosecco Superiore  
Bitters Soaked Sugar Cube  
Cognac Floater  
In Flute  
10

**NAVARRO SPRITZER**

Pinot Noir Grape Juice  
(from Navarro Vineyards)  
Seltzer Water  
6

**BUTCHER BLOCK**

4/EA OR 16/ALL

- ROSEMARY DUCK RILLETTES
- CALABRIAN CHILI-BROCCOLINI PORK TERRINE
- WHISKEY CHICKEN LIVER PÂTÉ
- MORTADELLA DI TAVERNA

**CHEESE BOARD**

4/EA. OR 14/ALL

- BLEU D'Auvergne: French Cow's Milk Blue Cheese
- BRILLAT SAVARIN: French Triple Crème Cow's Milk Cheese
- FLEUR VERTE: Herb Encrusted French Goat's Milk Cheese
- OSSAU IRATY: French Pyrenées Sheep's Milk Cheese

**FIRSTS**

- CREAMY KABOCHA SQUASH SOUP** 9  
Brown Buttered Chestnuts, Chives
- CRISPY PORK BELLY** 13  
Bacon-Stewed Green Lentils, Spinach, Soft Poached Egg, Chives
- TRUFFLED EGG "TOAST"** 10  
Bellwether Farms Ricotta Cheese, Roasted Radishes, Upland Cress, Cracked Black Pepper
- MIXED CHICORY SALAD** 10  
Organic Castelfranco & Frisée, Fuji Apples, Point Reyes Blue Cheese, Scallions, Toasted Walnut Vinaigrette
- COUNTY LINE HARVEST BABY ARUGULA SALAD** 9  
Roasted Baby Carrots, Ricotta Salata Cheese, Toasted Almonds, Apple Cider-Thyme Vinaigrette

**SANDWICHES**

Served with Tavern Slaw and House Made Pickles Unless Otherwise Noted

- BEEF BRISKET SANDWICH** 12  
Frisée, Pickled Red Onions, Mustard-Chili Aioli, La Farine Baguette
- PAN FRIED ROCK COD SANDWICH** 12  
Romaine, Celery, Scallions, Brown Butter, Lemon Juice, Pickle-Caper Remoulade, La Farine Baguette
- GRILLED PORTOBELLO MUSHROOM & GRUYÈRE CHEESE SANDWICH** 11  
Truffled Porcini Mushroom Duxelle, Arugula, Caramelized Onions, Thyme Aioli, Acme Focaccia
- HOT PASTRAMI SANDWICH** 12  
Emmenthaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

**MAINS**

- ZUPPA DE PESCE** 19  
Cod, Rock Shrimp, Clams, Chorizo, Leeks, Chili Flakes, Oregano, Tomato Broth, Garlic Toast
- PAN ROASTED HALF CHICKEN** 19  
Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus
- CRISPY DUCK CONFIT** 18  
Bacon-Scallion Bread Pudding, Frisée, Radishes, Sherry Pan Sauce
- FRESH TAGLIATELLE** 17  
Lamb Sugo, Chili Flakes, Herbed Ricotta Cheese
- NIMAN RANCH BURGER WITH FRIES** 11  
Served on La Farine Baguette with All the Fixin's  
Add Cheddar, Emmenthaler or Blue Cheese 1/EA  
Add Applewood Smoked Bacon, Avocado 1.50/EA

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

THE TAVERN FAMILY THANKS YOU FOR DINING WITH US TODAY.